



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

JIN C. LIN
BEST BUFFET INC
8564 W BROWN DEER RD
MILWAUKEE, WI 53224

October 3, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
3-501.13	Employees thawing frozen fish in standing water in the food sink. When thawing food, the water must be kept running with a velocity strong enough to agitate and rinse away any loose particles. Discontinue thawing the frozen food in standing water and ensure that all thawing is done under running water or in a cooler. Observed food being thawed in the prewash compartment of the warewash sinks. Food can only be thawed in the food sinks. Ensure that the food sink is cleaned and sanitized before thawing different types of food in the food sink. Discontinue thawing food in the warewash sinks.	10/03/2007
3-302.11	Observed raw eggs being stored above watermelon and beans in the walk in cooler. To prevent cross contamination, all raw products need to be stored beneath ready to eat products or stored away in a designated location where RTE foods are not present. Remove the raw eggs and place them on the bottom shelf. Ensure that any other raw meats or eggs are stored correctly.	10/03/2007
4-601.11	There is a small amount of mold growth inside the ice machine. Clean the ice machine frequently to inhibit the growth of mold/slime. The soda nozzles at the soda dispenser has small buildup of mold. Clean and maintain clean the soda nozzles. The nozzles should be cleaned as frequently as necessary to prevent mold/slime growth. The "tombstyle" pizza oven has a buildup of grease and food debris. Clean and maintain clean the pizza oven after use to prevent buildup of grease and old food debris.	10/03/2007



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|----------|---|------------|
| 3-501.16 | Observed one pan of cooked noodles at 61F degrees. Cooked noodles are potentially hazardous and are required to be stored at 41f degrees and below or 135F degrees or above. Place the cooked noodles in a cooler that is capable of holding food temperatures at 41F degrees or below when it is not in use. | 10/03/2007 |
| 4-501.11 | The drain at the warewash sinks is being held up by a wood block. Repair the drain to code so that it functions properly without the use of the wood block.

There is an old plastic jug being used to repair the ice machine drain. The air gap between the ice machine drain and the floor drain must be present at all times. This will prevent sewage/waste backflow from entering the ice machine in the case of a backflow. Remove the plastic jug and ensure that there is an air gap present between the ice machine drain and the floor drain. | 10/17/2007 |
| 4-101.11 | Employees are using single serve containers as rice scoops and scoops for food ingredients. Discard all single use containers being used as scoops and provide approved scoops for food products. These scoops must be cleaned and sanitized as often as necessary to prevent ingredient or food buildup on the scoop. The rice scoops must be stored at 135F degrees or above or 41F degrees or below during use. | 10/17/2007 |

Inspection Notes

Notes: Chain the CO2 tanks that are underneath the soda dispenser. Remove the unapproved bugs sprays from the premise. If needed, only commercial sprays may be used. Contact a professional pest control company if needed.

On 10/3/2007, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)